



TOWN OF YUCCA VALLEY
DEVELOPMENT REVIEW COMMITTEE
MEETING APPLICATION

The Development Review Committee (DRC) meets at 1:30 PM – 2:30 PM, each Thursday at the Town's office located at 58928 Business Center Drive. Upon your arrival, please check-in at the front counter.

Meeting date you are requesting: February 13, 2025 or February 20, 2025 (first available, please)

The deadline for application submittal is a minimum of one week in advance of the meeting date. Each application is granted a meeting not exceeding 20 minutes with the Development Review Committee. A maximum of three applications can be scheduled for one meeting date.

Has this project been considered previously by the Development Review Committee? _____ **No**

Assessor's Parcel Number: 0587-295-07-0000

Contact person: Jennifer K. Neely Phone: 312-868-2736

Email: jennifer.neely1@gmail.com Fax: _____

Description of project: Please see attached description and rough-drawn plan ideas(3p)

To assist staff members with the project, it is recommended to provide basic conceptual site plans and project description/narrative.

Development Review Committee Contact List:

Planning	760-369-6579; ext. 317
Building & Safety	760-369-6579; ext. 302
Engineering & Public Works	760-369-6579; ext. 307

Please be aware that, although the Town will make every effort to have all DRC members present at each meeting, at times this is not possible. A property owner or developer considering building in the Town of Yucca Valley is responsible to contact all other applicable agencies to obtain their standards and requirements for construction.

Return this completed application to the Planning Division via email at ewilloughby@yucca-valley.org

DESCRIPTION OF PROJECT

The WarPig aims to be a drinking establishment with an emphasis on beer, celebrating the wide variety of the drink, from cheap lagers to unique craft brews to world favorites. We believe beer is best paired with a relaxing, convivial environment, where one can unwind, play pool or pinball, watch the game or shoot the breeze with their bartenders, neighbors, and friends.

We intend The WarPig to be straightforward and unaffected, in the vein of the neighborhood bars we ourselves grew up around. It will be a place to unwind after a hard day's work, welcoming and inclusive, a place where authenticity is valued, and the vibe is friendly.

We envision The War Pig to be dark-themed with a rock aesthetic. It will be filled with music memorabilia, art by local artists, and of course, neon and mirrored beer signs. We will have pool tables, a jukebox, games and pinball machines, as well as numerous TVs. Ideally, we would have a 12-15 seat bar area with 2- and 4- top tables allocating space for a further 20 guests. We are also considering a small 8-10-person year-round beer garden. To bring this space to life, as well as to comply with all required codes, we have been working with an experienced local architect, contractors, and a logo/brand designer as well.

But the twist will be in our extensive beer menu, serving everything from low-end domestics to rare craft brews, thus helping our little bar become a destination for some. The WarPig's focus on beer will help curate a non-food menu that is satisfying to all beer-drinking palates, whether that be a taste for a gose, a stout, a flavorful non-alcoholic IPA, or a cold, cheap lager, while also providing a more laid-back atmosphere than found at traditional restaurants, or restaurant/bars. As former home brewers and craft beer aficionados, we have extensive knowledge of the beverage and go to breweries and beer festivals regularly to keep up on trends and discover new, exciting craft brewers. The beer menu, therefore, will be a conscientiously crafted and curated list of a wide variety of brews both on tap and off, and we will be able to provide suggestions for all palettes, while still appreciating the good, old fashioned cold lager that is the backbone of many American bars and taverns.

As our focus is on beer, we will be allowing for the provision of packaged beer-adjacent snacks (pretzels, peanuts, chips), but will not be serving cooked food or spirits. Though, we would encourage the patronage of our neighbor restaurants and will have a BYOF policy, welcoming the occasional door-dashed

pizza or burrito meal our guests wish to bring and would like to foster relationships with some of our local food truck businesses. Indeed, we hope to cement our business in our town, to have it become a comforting fixture that can be shared by all of-age residents, as well as to help our community in general and promote business alliances.

To bolster this fellowship, we plan on collaborating with local government and other groups to enhance the Morongo Basin experience for all our residents; for instance, we envision sponsoring softball and little league teams, participating in craft fairs/makers markets, and hosting pinball and cornhole tournaments, as well as reserving taps for local breweries to provide them a showcase for their beer.

Simply and specifically, we envision being a neighborhood bar, specializing in the after-work crowd who stop in for beer and camaraderie, and to maybe catch a few innings of the ballgame. And after talking to many of our neighbors here, we think a business like this would be very welcome and successful.

